



NIBBLES TO KEEP YOU GOING

Mixed Olives £4.50

Crusty Bread - Extra Virgin Olive Oil- Balsamic Vinegar £3.95 (or with **Olives** £7.95)

Garlic Ciabatta Bread £4.50 with **Monterey Jack Cheese** £5.50

STARTERS

(V)(GFR) Soup of the Day

Crusty Bread £6.50

(GFR) Crispy Beef Salad

Crispy Noodles – Oriental Salad – Spicy Cashews – Sweet Chilli Dressing £6.95 (Or have it as a Main Course for £13.50)

(GF) Charred Asparagus, Wild Garlic Hollandaise & Poached Egg

Crispy Bacon £6.95

Deep Fried Whitebait

Lime Mayonnaise – Rocket Salad £6.25

(V)Goats Cheese & Rocket Salad

Panko Breaded Goats Cheese – Beetroot Relish – Candied Walnuts – Rocket – Balsamic Glaze £6.95

(V) Home-made Nachos

Spicy Tomato Salsa – Sour Cream – Guacamole – Jalapenos – Monterey Jack Cheese £7.50 (Or Sharer For £11.95)

Pulled Duck Croquettes

Spring Onions – Hoi Sin Sauce – Panko & Coconut Crispy Crumb – Mango, Pineapple & Chili Salsa – Asian Salad £7.95

(GFR)Lamb Koftas

Tzatziki – Kachumber Salad – Toasted Pitta Bread £6.95

FROM THE GRILL

Local Chargrilled Steak with a Rocket Salad – Garlic Mushrooms – Onion Rings – Chips

(GFR)10oz Rump £22.95

(GFR)8oz Sirloin £22.95

(GFR)8oz Rib-eye £24.95

(GFR)20oz Rump £34.95 (Served on a chopping board) -

Onion Rings – Garlic Mushrooms – Rocket & Cherry Tomato Salad – Chips – good to share or for very hungry people!

Add **Battered King Prawns** £4.95

Add sauce - **(GFR) Green Peppercorn / (GFR) Blue**

Cheese £3.50 **Garlic butter** £1.50

(GFR) The Bull & Dog Mixed Grill

Rump Steak – Gammon Steak – ½ Chicken Breast – Pork Sausage – Fried Egg – Onion Rings – Garlic Mushrooms – Tomato – Peas – Chips (Ideal for large appetites!) £26.95

(GFR)10 oz Chargrilled Gammon Steak

Free Range Fried Egg- Grilled Pineapple - Chips – Garden Peas £16.75 (Smaller Portion £12.75)

(GFR)Home-made 8oz Beef Burger

Tomato Relish – Tomatoes – Baby Gem – Red Onions – Coleslaw – Chips £15.50 (6 oz burger £12.50)

(GFR)'BFC' Chicken Burger

Tomatoes – Baby Gem – Red Onions – Lime Mayo – Chips £15.50 (Smaller portion £12.50)

Customise your burger – Add Monterey Jack Cheese, Shropshire Blue Cheese; Onion Rings; Mushrooms; Fried Egg; Bacon; Pineapple; Jalapenos **for £1.25 Each**

MAINS

Pie of the Day (See blackboards or ask a member of staff)

Chips or Mash – Garden Peas – Home-made Short Crust Pastry

Top – It's big! £17.95 (Smaller Portion £13.95)

(Please allow 20 minutes cooking time)

Pork Sausages OR Traditional Faggots

Mash Potato – Cider Onion Gravy – Choice of Peas or Braised Red Cabbage £14.50 (smaller portion £11.95)

(Please allow 25 minutes cooking time)

Pan-Seared Chicken Supreme

French Onion Mash – Asparagus – Dijon & Mushroom Sauce £16.95

Pan Roasted Duck Breast

Hasselback Potatoes – Tender stem Broccoli – Dark Cherry & port Sauce £20.95

(GFR)Curry of the Day (check blackboard for Curry Sauce)

Served with Basmati Rice (Indian Curry) or

Jasmine Rice (Thai Curry)

Chicken £15.00 (Smaller portion £11.50)

King Prawn £16.00 (Smaller portion £12.95)

Vegetable £14.50 (Smaller portion £11.50)

Go ½ & ½ with **Chips & Rice** for £2

FISH

Beer Battered Haddock

Pea Puree – Tartare Sauce – Chips £15.50

(Smaller portion £12.95)

£15.50

(GFR)Pan-Fried Seabass

Pan-Fried Seabass – Shallot & Dill Crushed New Potatoes –

Charred Asparagus – Red Pepper Sauce £17.95

(GFR)Blackened Cajun Salmon Caesar Salad

Baby Gem – Anchovies – Paprika Croutons – Chorizo – Caesar

Dressing £14.95 (Or why not add our Sweet Potato Fries to this dish for an extra £2)

VEGETARIAN/VEGAN

(VER)(GFR) Home-made Spicy Bean Burger

Tomato Relish – Tomatoes – Baby Gem – Red Onions – Chips £15.50

(V) Veggie Fish & Chips

Beer Battered Halloumi Cheese – Pea Puree – Tartare Sauce – Chips £15.50

(V) Roasted Butternut Squash, Leek & Pepper

Lasagne

Mixed Leaf Salad – Sweet Potato Fries £16.95

SIDE ORDERS

Chips £3.95

Fries £3.95

Cajun Spiced Fries £4.45

Side Salad £3.95

Garlic Mushrooms £3.50

Bowl of Onion Rings £3.75

Seasonal Vegetables £3.75

Halloumi Fries & Sweet Chili Mayo £5.95

Sweet Potato Fries £5.95

LITTLE PERSONS MENU

All dishes are £8.50 and come with a **free soft drink* and scoop of ice cream for pudding!**

(Suitable for children up to 10 years old)

- *Burger & Chips
- *Gammon & Chips
- *Sausage, Mash & Gravy
- *Battered Fish & Chips
- *Chicken Nuggets & Chips
- *Cheesy Pasta & Garlic Bread
- *Mini Margherita Ciabatta Pizza & Chips
- Roast Dinner on Sundays

**Comes with a choice of*

Baked Beans, Salad or Peas

*** Fruity, draught fizzy drink or orange juice*

TEA & COFFEE

Cafetière £3.50 per person

Espresso £2.50

Americano £3.00 (add Vanilla, Honeycomb, Hazelnut OR Caramel flavouring for an extra 60p)

Double Espresso / Cappuccino / Latte £3.75

Hot Chocolate £3.75

Luxury Hot Chocolate (cream and marshmallows) £4.50

Baileys Hot Chocolate / Latte £6.00

Mocha (Hot Chocolate with a shot of Espresso Coffee) £4.00

Tea / Decaf Tea / Earl Grey / Pepper Mint / Camomile / Forest Berries £3.50

Liqueur Coffees –

Parisienne (Brandy) / **Gaelic** (Scottish Whisky) /

Irish (Irish whiskey) / **French** (Grand Marnier) /

Italian (Amaretto) / **English** (Gin) / **Calypso** (Tia Maria)

Russian (Vodka) / **Seville** (Cointreau) - All £7

HOME-MADE DESSERTS

(V) Fruit Crumble (Ask your server for today's Flavour)

Vanilla Custard £6.95

(V)(GF) Dark Chocolate Torte

Clotted Cream Ice Cream – Berry Compote £6.95

(V) Home Made Cheesecake Of The Day

Clotted Cream Ice-Cream £6.95

(V) Belgian Waffle

Butterscotch Sauce – Vanilla Ice Cream £6.95

Sticky Toffee Pudding

Butterscotch Sauce – Vanilla Ice cream £6.95

(V) Dark Chocolate Fudge Cake

Vanilla Ice Cream £6.95

CHESHIRE FARM ICE CREAMS

with a Home-made Shrewsbury Biscuit

3 Scoops £5.95 / 2 Scoops £4.50 / 1 Scoop £2.50

Toffee Fudge / Strawberry/ Bubble gum/ Vanilla / Chocolate / Raspberry Ripple (VE) / Chocolate Ripple Cookie Dough / Clotted Cream / Mango Sorbet/ Rum & Raisin/ Mint Chocolate Chip

CHEESEBOARD

Mature Cheddar / Shropshire Blue / Brie

Home-made Chutney – Biscuits £8.50

If you have any special dietary requirements or allergies, please let us know as certain allergens may relate to just one component of the dish, which may easily be substituted or removed as all our food is made fresh in our kitchen.

Please speak to a member of the team who will be happy to help.

(V) = Vegetarian

(VE) = Vegan

(GFR) = Gluten Free on Request

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